RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	12/14/15	Time:	14:30	Collector:	Michael	Dennis	
Tempera	ature Controls:	Raw:	°C	Processed:	5.4 °C	Size:	Half Gallon
Process	or/Distributor:	HUNTE	ER FARM	S		ID#:	37-087

Sample Receipt:

Date: 12/15/15	Time: 07:35		
Temperature:	Raw: °C	Processed:	2.0 °C
Received by:	Denise Richardson		

Environmental Microbiology

Sample Group: ES121515-0121

SAMPLE INFORMATION			ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
2107	Dec. 29	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2108	Dec. 29	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2109	Dec. 29	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2110	Dec. 27	Gallon	1/2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2111	Dec. 29	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2112	Dec. 29	1/2 Gallon	Light Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2113	Dec. 28	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2114	Jan. 10	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g			

Analyzed By:	Darneice Owens		
Plating Date:	12/15/15	Time:	11:30
Temperature when Analyzed:		2.0 °C	2

Comment:

Approved By: Susan Beasley

Frean Branley

CONTROLS:

PAC: 0	Equip: 1	
Air Density: 0 /15 min	Diluent and NB:	0/-
Incubation Temperature:	32.0 °C	
Inhibitor Test Used:	Delvo P5	
Inhibitor Positive Control:	Purple	
Inhibitor Negative Control:	Yellow	